



À la Carte Menu



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TO VIEW OUR MENU ONLINE



WE KEEP THE MENU AS UP-TO-DATE AS POSSIBLE WITH INFORMATION ON THE 14 MAJOR ALLERGENS, AND OUR EASY-TO-USE ALLERGEN GUIDE IS AVAILABLE FOR YOU TO USE. OUR FOOD AND DRINKS ARE PREPARED WHERE CROSS CONTAMINATION MAY OCCUR, AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL,
AND ALL PRICES INCLUDE VAT AT THE CURRENT RATE.

Nibbles

ASSORTED MINI PAPADS

4.85

Crispy mini papads in assorted flavours with crunchy lotus root chips, served with house chutneys including a rich prawn chutney.

ALLERGENS: MUSTARD, CRUSTACEANS, FISH, MOLLUSCS, SULPHITES, GLUTEN | VEGAN OPTION AVAILABLE ALLERGENS: SULPHITES, GLUTEN

Starters Street Food



ROYAL KACHORI V

10.75

A refined take on India's favourite street classic – crispy kachori shells filled with spiced bean sprouts and lentil fritters, layered with pineapple and creamy yoghurt, finished with sweet and tangy chutneys and dehydrated dragon fruit.

ALLERGENS: DAIRY, GLUTEN, SULPHITES



AVOCADO AND LOTUS CRUNCH CHAAT V

9.95

Golden-fried avocado balls served with crisp lotus root chips and spiced yogurt, finished with tamarind and fresh coriander chutney.

ALLERGENS: DAIRY, GLUTEN, SULPHITES

BOMBAY BATATA WADA PAO V

6.95

Chickpea batter-fried spiced potato dumpling served in a soft saffron roll with coriander chutney and sweet date & tamarind chutney.

ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES



CHICKEN PAPDI CHAAT

9.50

A traditional street snack found all over India. Small, tangy, chicken tikka pieces, with fresh coriander, date and tamarind chutney, beetroot, yoghurt and onions.

Served on crunchy wheat crisps.

ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES

KEEMA PAO CHILLI MASALA

10.75

Hot and spicy curried lamb mince served with a soft buttered saffron roll and fresh coriander chutney.

ALLERGENS: DAIRY, GLUTEN, SULPHITES | GLUTEN-FREE OPTION AVAILABLE

VEGETABLE SAMOSAS V

6.95

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander and date & tamarind chutney.

ALLERGENS: GLUTEN, SULPHITES

LAMB SAMOSAS

7.95

Golden pastry stuffed with minced lamb and peas, served with chickpeas, coriander, and tamarind chutney.

ALLERGENS: GLUTEN, SULPHITES

Please also see our Chef's Specials



VEGETARIAN DISH



VEGAN DISH



SIGNATURE DISH

Tandoori & Grill

APPLEWOOD CHICKEN TIKKA 12.95

Chargrilled chicken breast marinated in yoghurt, smoked Applewood cheese, coriander-stem and roasted spices. Served with smoked pepper chutney and coriander chutney.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

NILGIRI MURGH TIKKA 12.95

Chargrilled chicken breast from Nilgiri (southern region), famous for its green herbs and spices. Served with smoked pepper and coriander chutney.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

RAJPUTANA LAMB CHOPS 18.95

Inspired by the royal cuisine of Rajasthan, these Welsh lamb chops are marinated in ginger, cumin, and aromatic Rajasthani sula masala, then grilled to perfection. Served with a refreshing mint yogurt.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

LAMB SEEKH KEBAB 14.95

Minced lamb, marinated with green chilli, coriander and cumin, then grilled. Served with tangy pineapple chutney.

ALLERGENS: DAIRY, SULPHITES

TANDOORI BURN GARLIC WILD PRAWNS 18.95

Wild tiger prawns in the shell with the classic marination of red chilli, yoghurt, garam masala and smoked garlic.

ALLERGENS: CRUSTACEANS, DAIRY, MUSTARD, SULPHITES

KASUNDI MALAI PANEER TIKKA 12.95

Chargrilled Indian cottage cheese, marinated in a rich blend of Kasundi mustard sauce and cream. Grilled to perfection, this dish is a fusion of bold and smooth taste.

ALLERGENS: CELERY, DAIRY, MUSTARD, SULPHITES

TRUFFLE INFUSED SEEKH KEBABS 14.95

Made with all-natural plant-based ingredients, Bombay Story's special vegan kebabs with truffle oil and baked in a clay oven.

ALLERGENS: CELERY, GLUTEN, PLANT-BASED PROTEIN, SULPHITES

CHARGRILLED BROCCOLI FLORETS 9.95

Tender broccoli florets, marinated in a spicy red chilli, cumin, and creamy yogurt, then chargrilled for a smoky flavour. With pineapple and coriander chutney.

ALLERGENS: DAIRY, MUSTARD, SULPHITES

Salads

ROYAL GARDEN SALAD 6.95 **ADD TANDOORI CHICKEN** + 5.00

A vibrant mix of fresh mango, cucumber, and cherry tomatoes on a bed of crisp greens, topped with crunchy pumpkin seeds, and drizzled with a zesty yoghurt dressing.

ALLERGENS: DAIRY, MUSTARD

ALLERGENS: DAIRY, MUSTARD, SULPHITES

PAPAYA AND GREEN MANGO SALAD 6.95

Raw papaya and crisp green mango, tossed with juicy pomegranate seeds, fresh herbs, and a zesty honey-mustard and ginger dressing. Bright, tangy, and lightly spiced.

ALLERGENS: MUSTARD, SULPHITES

TANDOORI ONION SALAD 2.45

The perfect accompaniment to any of our Tandoori and Grill dishes.

ALLERGENS: SULPHITES

Mains

Biryanis

- CHICKEN DUM BIRYANI** 20.95
Fragrant basmati rice and spiced chicken thighs, slow-cooked and sealed for rich, layered flavour.
ALLERGENS: DAIRY
- HYDERABADI LAMB BIRYANI** 21.95
Welsh lamb and basmati rice, slow-cooked with warming spices in true Hyderabadi style.
ALLERGENS: DAIRY
- VEGETABLE BIRYANI**  18.95
A mix of seasonal veg, paneer, and basmati rice cooked with aromatic spices.
ALLERGENS: DAIRY, MUSTARD

Authentic Curry

- OLD DELHI BUTTER CHICKEN** 18.95
Delhi's famous household dish, also known as Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce.
ALLERGENS: DAIRY, MUSTARD, SULPHITES
-  **NH19** 19.95
Succulent chicken boneless thighs, slow cooked. A rustic chicken curry inspired by the Dhabas (roadside eateries) that line India's National Highway 19 (NH19).
ALLERGENS: NONE
- MALAI PRAWN CURRY** 19.95
Calcutta style prawns with first press coconut curry, a popular dish throughout Bengal.
ALLERGENS: CRUSTACEAN, DAIRY, EGG, FISH, GLUTEN, MOLLUSCS, MUSTARD
- SPICED MONKFISH IN GREEN MANGO** 22.45
Traditional raw mango, fish curry from Alleppey (Kerala Southern India) using aromatic spices, fresh coconut and mango puree. It's characterised by its unique taste and real Indian village home feel.
ALLERGENS: FISH, MOLLUSCS, MUSTARD
- LAMB BHUNA** 21.95
Slow-cooked Welsh lamb, a traditional recipe from the Punjab region, simmered in a medium-hot, thick gravy with aromatic spices, bell peppers, onions, and ginger.
ALLERGENS: DAIRY
- KAALA BEEF (BLACK BEEF)** 21.95
A beloved Maharashtrian specialty, Kaala Beef is a robust curry made with tender beef slow cooked in a dark, flavourful gravy. The deep, smoky colour and rich taste come from a unique blend of roasted spices, grilled onions, and dry-roasted coconut, delivering a smoky, rich taste.
ALLERGENS: DAIRY | DAIRY-FREE OPTION AVAILABLE
- RAJASTHANI JACKFRUIT AND VEG MASALA**  16.95
A flavourful Rajasthani curry featuring tender green jackfruit and mixed vegetables, cooked in a bold, spiced gravy with garam masala and kasoori methi.
ALLERGENS: NONE
- PANEER BUTTER MASALA**  17.95
Delhi style tandoori paneer tikkas in a rich tomato and fenugreek sauce.
ALLERGENS: DAIRY, MUSTARD, SULPHITES



Side Dishes

SPINACH AND CORN (MAKAI PALAK)

7.95

Inspired by Awadhi cuisine from Lucknow, this vegetarian dish features tender corn and fresh spinach puree cooked with aromatic spices and finished with a fragrant garlic tempering.

ALLERGENS: DAIRY, GLUTEN

ALOO ROAST

7.95

Aromatic and dry spiced potato dish, where tender potatoes are roasted with traditional Indian spices, creating a crispy exterior and soft, melt-in-the-mouth interior.

ALLERGENS: MUSTARD, SULPHITES

ROASTED BABY AUBERGINE MASALA

8.50

This flavourful Andhra-style recipe features a ground masala made from peanuts, sesame seeds, coconut, and whole spices. Baby aubergines are cooked in a savoury onion and tomato base for a rich, nutty, and aromatic finish.

ALLERGENS: PEANUT, SESAME SEED

CHANA MASALA

7.95

Slow-simmered chickpeas in a rich, aromatic onion and tomato masala, layered with spices.

ALLERGENS: SULPHITES, GLUTEN

DAL BOMBAY

8.95

A luxurious, slow-cooked dal makhani, simmered for 12 hours with whole black lentils in a rich, creamy gravy. This dish offers a smooth, velvety texture, making it the perfect accompaniment to naan or rice.

ALLERGENS: DAIRY

CUCUMBER AND MINT RAITA

3.95

Cool and refreshing yoghurt dip made with finely grated cucumber, fresh mint and toasted cumin, delicately seasoned to balance spice, creating a smooth and creamy finish.

ALLERGENS: DAIRY, SULPHITES

Rice, Naans & Breads

STEAMED BASMATI

4.50

ALLERGENS: NONE

ZAFRANI PULAO RICE

4.95

Fragrant basmati rice, made exotic with the addition of saffron.

ALLERGENS: DAIRY

PLAIN NAAN

4.50

ALLERGENS: DAIRY, EGG, GLUTEN

GARLIC NAAN

4.95

ALLERGENS: DAIRY, EGG, GLUTEN

CHEESE CHILLI NAAN

5.50

ALLERGENS: DAIRY, EGG, GLUTEN

PESHAWARI NAAN

5.50

ALLERGENS: DAIRY, EGG, GLUTEN, NUTS

LACHHA PARATHA

4.95

A classic Indian layered flat bread, made with whole wheat and baked in a clay oven.

ALLERGENS: DAIRY, GLUTEN

TANDOORI ROTI

4.50

Whole wheat flat bread baked in a clay oven.

ALLERGENS: DAIRY, GLUTEN

FREE FROM GLUTEN ROTI

5.50

This flat bread is made with high quality, gluten free chapati flour and baked in a clay oven.

ALLERGENS: DAIRY | ASK SERVER FOR AVAILABILITY

Desserts

CHOCOLATE CHAI BRULEE WITH AMARENA SORBET

7.95

Velvety Masala tea infused chocolate custard with a crisp caramelised top, served with Amarena cherry sorbet and a cinnamon tuile.

ALLERGENS: DAIRY, EGGS, GLUTEN | GLUTEN-FREE OPTION AVAILABLE

ALPHONSO MANGO CHEESECAKE

7.95

Cake with Alphonso mango (the king of mangoes) for an exotic taste and superior flavours, green cardamom (the queen of spices) and rich & smooth white chocolate.

ALLERGENS: DAIRY, GLUTEN

PISTACHIO TIRAMISU

8.95

Our take on this classic Italian dessert, a magical pairing of filter coffee, Tia Maria and pistachio.

ALLERGENS: DAIRY, EGG, GLUTEN, NUTS

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

8.95

Home baked brownies, using the finest quality Belgian chocolate (with no nuts).

ALLERGENS: DAIRY, EGG, SOYA, GLUTEN

CARAMEL GULKAND KHEER WITH BLUEBERRY COMPOTE

6.95

Traditional Indian rice pudding made from slow-cooked rice, milk and sweet preserves of rose petals.

ALLERGENS: DAIRY, NUTS | NUT-FREE OPTION AVAILABLE

SELECTION OF ICE CREAMS

6.95

2 scoops of your choice | Chocolate | Vanilla

ALLERGENS: DAIRY

EXOTIC COCONUT DELIGHT

8.95

Luxuriously light coconut mousse paired with sweet pineapple and zesty passionfruit.

ALLERGENS: SOYA

Dessert Drinks

AFTER EIGHT

10.95

Dessert style cocktail with notes of chocolate and mint, Cream de Menthe, Cream de Cocoa and heavy cream. It's like drinking melted After Eight ice cream.

ALLERGENS: DAIRY

THE MACKENZIE

10.95

This creamy Baileys drink includes Amaretto, Tia Maria and Vodka, making the perfect dessert cocktail.

ALLERGENS: DAIRY

CUBANOS

13.95

This after-dinner cocktail is a sophisticated mix of Cognac, Angostura Amaro, and Suze, enhanced by Chocolate and Orange Bitters served warm with a smoky finish.

ALLERGENS: NONE

RESERVE DULONG SAUTERNES (100ML)

6.75

Bordeaux, France

ALLERGENS: SULPHITES

10YR TAWNY PORT, QUINTA DO VALLADO, PORTUGAL (75ML)

6.75

ALLERGENS: SULPHITES

 VEGETARIAN DISH

 VEGAN DISH

 SIGNATURE DISH